Cookers

Upper and lower element only:
This method is known as "conventional" cooking, and is suitable for dishes that require a more gentle heat, such as baking. The oven needs to be pre-heated to the required temperature, and is best suited for single items, such as large cakes e.g. Christmas cake. Best results are obtained by placing food in the centre of the oven.

Grill element:
This allows rapid cooking and browning of foods. Best results can be obtained from using the top shelf for small items, the lower shelves for larger items, such as chops or sausages. Cooking using this method should be carried out with the door closed, unless instructed to do otherwise.

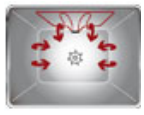
Lower heating element only:
This function is ideal for foods that require extra base temperature without browning, e.g. pastry dishes, pizza. Also suitable for slow cooking of stews and casseroles.

Top element only:
This is used from above only, and is ideal for foods that are finished off with golden topping but do not require the full heat from the grill. Dishes such as Lasagne, potato topped foods, and cheese topped recipes benefit from this mode.

Half grill:
Heat is generated only at the centre of the element, so ideal for smaller quantities.

Top element with grill:
Added heat from the top element allows food to be grilled very quickly.

Circulaire with upper and lower elements:
The use of the fan with both elements allows food to be cooked quickly and effectively on a number of shelves. Ideal for roasts and large joints that require thorough cooking. There is no transference of smells or flavours when using this function. This function offers a similar result to rotisserie, it moves the heat around the food, instead of moving the food itself, enabling any size or shape to be cooked, and not only items that will fit onto a rotisserie.



Fan with grill element:
Please note: cooking in this mode is conducted with the door closed. The fan reduces the fierce heat from the grill, providing an excellent method for grilling a range of foods, chops, steaks, sausages etc. without having to turn the food during cooking. This gives good results, reduces drying out of foods, and gives even browning and heat distribution, the top two shelves being recommended for use. The lower area of the cavity can also be used to keep other items warm at the same time. An excellent facility to use when cooking a grilled breakfast.

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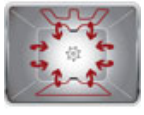
Snowflake:
With the switch on this symbol, no heating is possible even if the thermostat is turned.



Fan with upper and lower elements:
The elements combined with the fan aim to provide more uniform heat. This is a similar method to conventional cooking, so pre-heat is required. This is not as effective as circulaire cooking but can also be used to cook biscuits and pastry.

Circulaire:
The combination of the fan and circular element around it, gives uniform heat distribution with no cold spots. This results in many benefits - no preheat if cook time is more than 20 minutes, no flavour transfer when cooking different foods at the same time, less energy is needed, and it cooks at 10% quicker than a normal oven. All foods can be cooked on this function, and it is especially suitable for cooked chilled foods.

Circulaire with lower element :
The addition of the lower element adds extra heat at the base for food which requires extra cooking..

Fan with lower element:
This combination completes cooking more quickly of foods that are ready on the surface, but require more cooking inside, without further browning. Suitable for any type of food.

Rotisserie:
The rotisserie (where installed) works in combination with the grill element to brown foods to perfection.

Rotisserie with half grill:
These symbols allow use of the rotisserie with half grill.

Rotisserie with full grill:
These symbols allow use of the rotisserie with full grill.

Rotisserie with top element with grill:
This symbols adds top heat to cook food more quickly.

Fan assisted gas cooking:
Heat produced from the gas burners is distributed uniformly by the fan. This function is ideal for slow cooking food at constant and uniform temperatures and which requires homogenous heat distribution.

Vapor Clean
Vapor Clean

Vapour clean with lower element:
this function has 2 uses, one to cook foods with bottom heat only where no browning is required. Alternatively it is an Eco friendly cleaning system called vapour clean. To enable this system to operate, a small amount water & detergent is sprayed around the cavity and heated to create vapour using the bottom element.

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